



Tiramisu'



Ingredients

Ingredients (for 6 people)

- 4 egg yolks
- 2 egg whites
- 150 g sugar
- 400 g mascarpone
- approx. 150 g ladyfingers ("Savoardi" biscuits)
- 6 cups of coffee
- 2 tablespoons of dry Marsala wine
- 1 teaspoon of bitter cocoa

Instructions

Prepare the coffee: use a moka pot to make the coffee (or order 6 espressos from a café...).

Prepare the cream: place the egg yolk and sugar in a bowl and mix them thoroughly with a whisk until you have a pale, puffed up and frothy mixture. Add the Marsala wine and mascarpone.

Add the egg whites: whip the egg whites until stiff – beat them with a whisk until they are white and fluffy, with a compact consistency. Gently mix the eggs in with the cream using a top-down motion.

Make the tiramisu: drench the Savoardi with the coffee and place one layer on the bottom of a rectangular dish. Cover it with $\frac{1}{4}$ of the cream and then continue as follows: one layer of ladyfingers and one of cream, finishing with the cream on top.

Decorate the dessert: sprinkle the surface with cocoa, seal the dish with cling film and place the dessert in the fridge for several hours before serving.